

## **CHAPTER II**

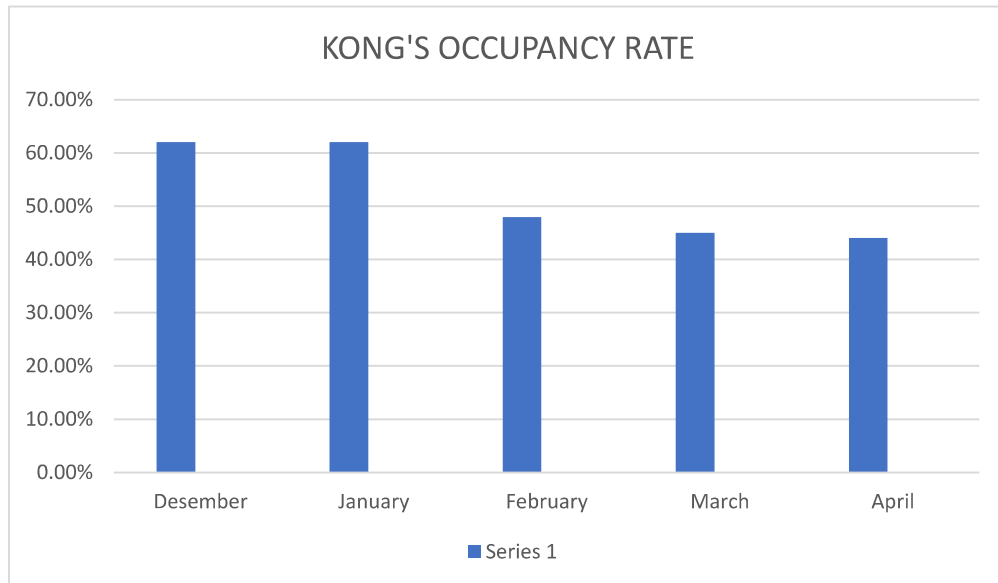
### **ESTABLISHMENT BACKGROUND**

#### **2.1 About KONG**

Opening its door on 1st September 2021, KONG brought an international elegance to the bustle of Canggu – offering contemporary bistro chic-styled dishes with a personable and refined service. The eclectic menu serves a generous a la carte menu, fine wines & classic cocktails, and a wide variety of bar snacks & delicatessens. The kitchen uses only the freshest produce and ingredients available, sourced with sustainability in mind.

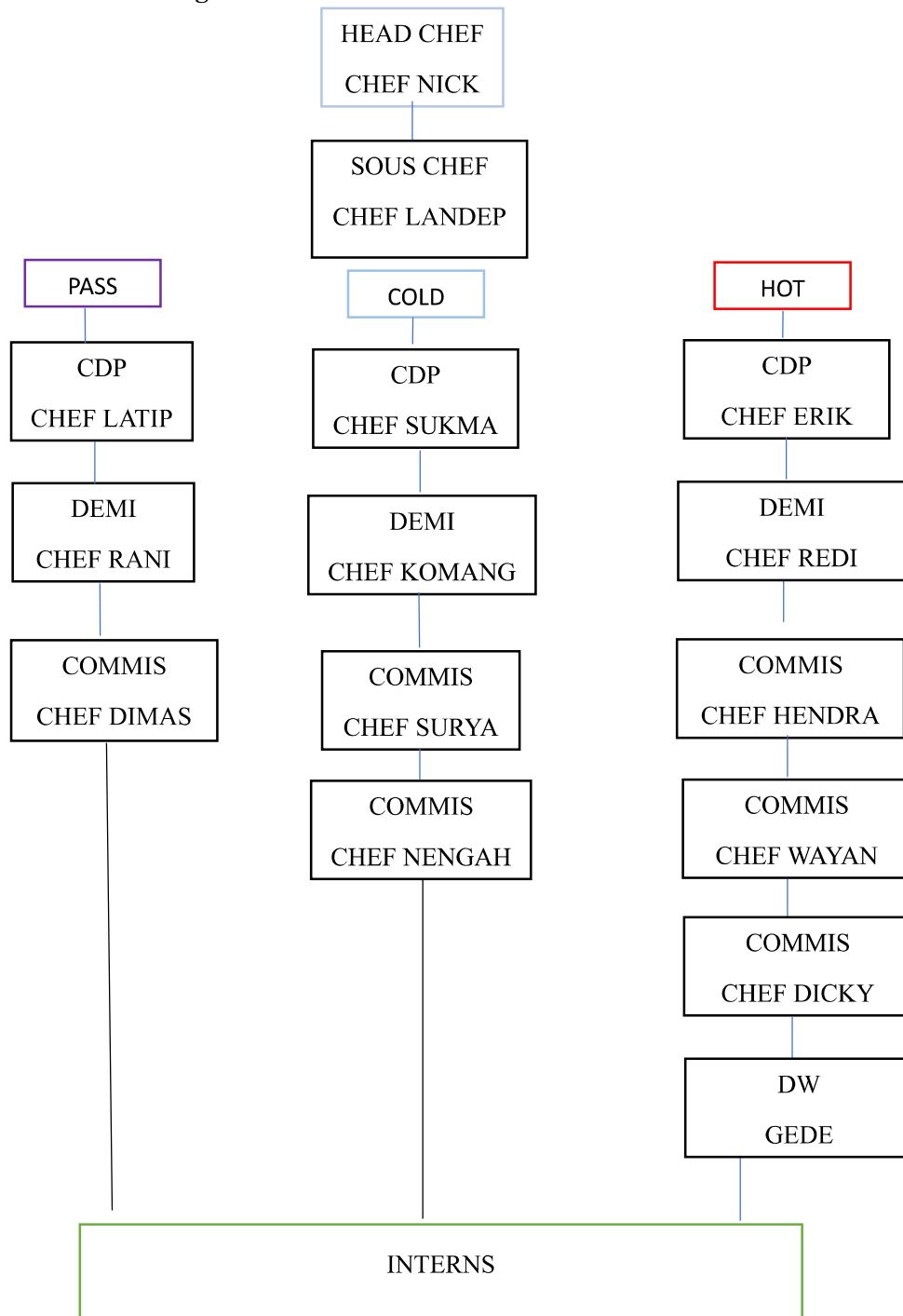
KONG is housed in a new colonial-style building on JL. Pantai Berawa – complete with wooden shutters and inner archways, evocating Singapore of the 1920s. This motif extends into the lush interiors where wood surfaces compliment dark blue walls, brightened by the polished white floors. The dark corners and velvet touches give KONG a cosy yet elegant ambience. The type of food that are served are Mediterranean and western fusion food. For the occupancy, in weekdays' afternoon there are approximately 10+ pax out of the 80 seats available. For dinner around 30+ pax on weekdays and for the weekend 20+ pax during lunch and 50+ pax for dinner. For more detail of the occupancy rate, you can look at the graph.

The opening hour is 11:00 am until 10:30 pm for the last order at weekdays and 11:00 am until 11:00 pm for the last order at weekends. The seating capacity of the restaurant is 100+ pax



**Figure 2. 1** Kong's Occupancy Rate

## 2.2 Kitchen Brigade



## 2.2 Job Description

- **Head chef:** This role is responsible for overseeing kitchen staff and can be involved in making hiring decisions. The Head Chef also oversees administrative tasks, like food safety and inventory management. This position takes on the critical task of ensuring that the kitchen avoids health code violations. Head Chef can also be responsible for executing the executive chef's vision for the menu by developing recipes.
- **Sous Chef:** The sous chef de cuisine is commonly called the "sous chef" in English. Sous means "under" in French, so the title explains that this role is the chef de cuisine 's deputy. The sous chef helps oversee the line cooks and assists with management duties. This position steps in for the chef de cuisine when needed.
- **Chef De Partie:** Stations are a signature of the brigade system. The full brigade has stations for every type of food preparation method needed in the kitchen. The system has several types of chefs de cuisine, also known as line cooks, which oversee each station in the brigade system. Their specific duties, and titles, depend on their stations.
- **Commis:** In the traditional brigade system, line cooks have junior chefs working with them. Junior chefs help execute orders at the stations to which they're assigned. So, the commis chef to the poisoner would help their boss prepare the main dishes, while the commis chef will help with the side or the garnish.
- **Daily worker/Dw:** someone who doesn't have that much experience in cooking but, at some certain moment will jump in and help any station that needed some help.

## **2.3 Kitchen SOP**

### **2.3.1 Personal Hygiene:**

For the Personal Hygiene at KONG, everyone in the kitchen must wear a hat when they are working in the kitchen. And can only be taken off when they are on a break or after the shifts end. For the woman, everyone has to tie their hair even when using a hat to avoid any hair falling on the food. We also have a chef jacket that had to be wear and if we want to go outside of KONG when we are on a break, the chef's jacket must not be shown. We either have to wear a jacket or change to a regular shirt.

### **2.3.2 How to handle and receiving ingredients:**

For the food handling, if we want to cut something that will be served without going through any cooking action everyone has to gloves when they want to cut any cold cuts meals. Examples: Smoked salmon, Beetroot Salad, Watermelon Salad and any other cold serve food. These also apply when someone is handling or portioning meat. Examples: Portioning the half cooked Crispy Pork Belly, Portioning Barramundi, Portioning Wagyu Steak, Portioning Beef Patty etc.

### **2.3.3 Taking Care the ingredients Stock and Food Waste:**

Every new item that gets deliver in the morning must always be taken care at the afternoon by the trainee. The system is called FIFO or First in First Out. Every new item that we receive must be put on the bottom of the container and we layer the item with a paper towel, then the old item must be put on the top of the container. This system is used so we can avoid any spoiled ingredients to minimize the food waste. This system is applied to every ingredient. Examples: Vegetables, Fruit, Onion, Potato etc. Also, if there is any ingredient that is spoiled must be weighed and we have to write it in the food waste book. These systems also apply to any food that is already cooked.